

# Chocolate-Drizzled Caramel Corn

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



Crunchy, toffee-coated popcorn drizzled in milk chocolate – does it get any better than that? This easy, delicious snack will make movie night extra special!

**Makes 8 Cups**

## Ingredients

7-8 cups plain popped popcorn

$\frac{3}{4}$  cup peanuts

6 Tablespoons unsalted butter

$\frac{1}{2}$  cup brown sugar

$\frac{1}{4}$  cup light corn syrup

$\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{3}$  cup milk chocolate chips

1 teaspoon coconut oil

## Directions

Preheat oven to 250°F. Line a baking sheet with parchment paper. Spread popcorn and peanuts on the baking sheet. Set aside.

In a medium saucepan over medium-high heat, bring butter, brown sugar, corn syrup, and salt to a boil, stirring occasionally. Boil for 2 minutes, stirring occasionally. Remove from heat and stir in baking soda (it will foam up). Pour mixture over popcorn and peanuts; stir to combine.

Bake for 60 minutes, stirring every 15 minutes. Remove from oven and let cool completely.

Microwave chocolate chips and coconut oil in a bowl on HIGH until melted, about 30 seconds. Stir until smooth. Dip a fork in the melted chocolate and drizzle over the cooled popcorn. Refrigerate until chocolate is set, about 15 minutes. Break into chunks and store in an airtight container for 2-3 days.